

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0256101 - STARBUCKS COFFEE #6931		Site Address 1228 CAMDEN AV 2, CAMPBELL, CA 95008		Inspection Date 11/01/2024		Placard Color & Score GREEN 92		
Program PR0373990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name STARBUCKS CORPORATION		Inspection Time 09:50 - 10:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JONATHAN AGUIRRE				FSC Jonathan Aguirre 08/29/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0256101 - STARBUCKS COFFEE #6931	Site Address 1228 CAMDEN AV 2, CAMPBELL, CA 95008	Inspection Date 11/01/2024
Program PR0373990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name STARBUCKS CORPORATION	Inspection Time 09:50 - 10:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: -At the front open display case (left side), tomato mozzarella, turkey provolone, and grilled cheese sandwiches measured between 44F - 48F. Ambient temperature of unit measured at 49F. Per Manager, food items were placed in the unit approximately 3.8 hours prior to measurement. Temperature log for unit states ambient temperature rise to 61.2F began at 9:49 AM. Manager stated unit usually warms up when overstacked with sandwiches/food.

-At the under counter cooler (top 3 shelves) closest to the office, double smoked bacon, sausage egg and cheddar, and bacon & gouda sandwiches measured between 44F - 50F. Ambient temperature of unit measured at 52F. Manager stated food items were placed in the unit approximately 3.9 hours prior to measurement. Temperature log for unit states ambient temperature rise to 41.5 F began at 9:44 AM.

[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below at all times. Discontinue overstacking food in units. Periodically monitor internal temperature of PHFs.

[COS]: PHFs were relocated to 1 door reach in unit to rapidly cool down. Specialist verified temperature of PHFs were brought down to 41F or below. Front open display case ambient temperature decreased to 38F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
egg bites	under counter 2	38.00 Fahrenheit	
high temp sanitizer	high temp dish machine	160.00 Fahrenheit	
milk	under counter 4	30.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
milk	under counter 3	37.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
parfait, milk	open display case (right side)	40.00 Fahrenheit	
crispy gouda cheese	1 door reach in	40.00 Fahrenheit	
milk	under counter 5	40.00 Fahrenheit	
milk	2 door reach in	39.00 Fahrenheit	
turkey bacon, spinach wrap	under counter (bottom 2 shelves)	41.00 Fahrenheit	
	closest to the office		
Quat sanitizer	sanitizer bucket at the front	200.00 PPM	

Overall Comments:

Discussed ensuring high temperature dish machine is tested and is able to provide 160F of temperature on contact surfaces of dishes by using available temperature label stickers prior to using.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/15/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

OFFICIAL INSPECTION REPORT

Facility FA0256101 - STARBUCKS COFFEE #6931	Site Address 1228 CAMDEN AV 2, CAMPBELL, CA 95008	Inspection Date 11/01/2024
Program PR0373990 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name STARBUCKS CORPORATION	Inspection Time 09:50 - 10:50

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

JA

Received By: Jonathan Aguirre
Store Manager

Signed On: November 01, 2024